



# Ypsi Mix

312 N River Street, Ypsilanti MI

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[www.ypsifoodcoop.org](http://www.ypsifoodcoop.org)

## Welcome to our New Board!

Attendance was wonderful at 2012's annual General Membership Meeting on May 24.



We heard updates on Co-op activities, our sales and financial health.

Corinne read the city's proclamation

of 2012 as the Ypsilanti Year of the Cooperative. The potluck featured many delightful dishes and everyone enjoyed the local brew stylings of Northville Winery and Unity Vibrations.

Also at the annual General Membership Meeting, mem-

bers of the Co-op elect the Board of Directors for the coming year.

Elected to one-year terms were Don Broersma and Lee Azus. Both Don and Lee are completing terms of former directors who left early, Kelly Nichols and Thomas Kula.

Don is a past board member who first became involved with YFC in 1979. Lee is a new resident of Ypsilanti who moved here from San Francisco and is working on his Masters' Degree in historic preservation. We're grateful for their "taking up the reins."

Elected to two-year terms were Liz Dahl MacGregor, David Choberka, Jeff Clark, and Paul Fisher.

Liz is a licensed attorney working in

content development at Legal Service of South Central Michigan. David works for the University of Michigan in the German department. Both are serving their second terms on the Board of the Co-op.

Jeff Clark is also serving his second term. Jeff is a graphic designer and writer. His company is called Quemadura.

Paul Fisher has served on the Board in the past, having spent most of a decade providing service to YFC. He is employed as a software developer.

Thanks to all of our Board Members for their service to the Co-op!

## A Visit to Calder Dairy Farm

The Co-op visited one of our favorite local vendors on May 26: Calder Dairy Farm in Carleton, MI. Only a small group was able to attend, but the tour was especially enjoyable for them. See pictures on page 2.

YFC members and staff were surprised to run into John Calder on

their tour. He was very welcoming to our tour-goers. He offered everyone a couple bottles of complimentary cream-line milk to take home, plus offered one youngster a free Calder cap!

For more information about how Calder's farm practices

stack up to criteria established by the Cornucopia Institute (very well!), please see our website at:

[www.ypsifoodcoop.org](http://www.ypsifoodcoop.org).



# Calder Dairy Tour... continued



Miss Teri and John Calder (above), Rylan feeds a young calf (right), and a 2-hour-old baby (far right)!



## Summer in the Local Honey Project

—By Lisa Bashert

A honeybee swarm can be scary-looking: thousands of bees clustered on a branch or fencepost might seem a little bit intimidating.

But to an organic beekeeper, a honeybee swarm is a thing of beauty. A swarm may represent the addition of survivor genes into our organic hives that can't be gotten from commercial sellers of bees.

Honeybees swarm to divide their colonies when they are crowded. The old queen of the hive flies off taking healthy workers with her, stuffed with

honey to deposit in the combs they will build in their new home. That's why swarming bees can seem lethargic and even aimless: they have no home or babies to defend and they are so full of honey they can barely fly. They cluster on a staging place (as below) and let the scout bees find a likely cavity to call home.

Sometimes swarms take off from overcrowded commercial hives, but if we are lucky, they are feral (wild) honeybees managing their own reproductive cycle.

Bees that are surviving in the wild are solid gold, genetically speaking. The Local Honey project was fortunate to get one such swarm in

May. The swarm was thrown off from a colony located in a hollow walnut tree just north of Ypsilanti.

We are adding more skills in addition to splitting our Michigan-adapted survivor colonies and learning to raise new queens. The volunteer beekeepers of the Local Honey Project are also capturing swarms in 2012 to increase the resilience and sustainability of our honeybees. The first swarm we caught was added to the Growing Hope hive, which had lost its queen. The second was installed at the Farm at St. Joe's, where it is thriving! In just two weeks, the swarm hive has completely filled up two boxes with brood and honey.

With 6 hives, we are doing well so far this summer!

Swarm Catching is one of our newer activities in the Local Honey Project





## June Events

**Thurs June 7, 6 pm—9 pm**

### **Depot Town Cruise Nights**

Come out and visit Depot Town at this annual free event. Classic cars are on view along E. Cross Street every Thursday night this summer. Stop into the Co-op for snacks, a sandwich/deli item, a cold drink, and make an evening of it!

**Friday June 8, Potluck 6pm, Film 7:00pm**

**Film: "Blue Gold" at Ypsi Downtown Library, 229 W Michigan Ave, Ypsi**

Immediately following the 6pm Growing Hope Community Potluck—all are invited! Please bring a dish to pass. The Sustainability Film Series is co-sponsored by YFC, the Ypsi District Library, Growing Hope, and Transition Ypsi. "Blue Gold" examines the environmental and political implications of the planet's dwindling water supply, and suggests that wars in the future will be fought over water. The film also highlights some success stories of water activists around the world and makes a strong case for the importance of community action.

**Thursday June 14 6:00-6:45pm**

### **New Member Orientation**

"Get to Know Your Co-op!" with a short slide show and a tour of the Food Co-op. All are invited.

**Saturday June 16, 11am—2pm**

### **Depot Town Strawberry Showcase**

The community is invited to take a self-guided tour through depot town to sample a strawberry food item at four locations. The tour begins at the Depot Town Farmers Market, then to Harvest Kitchen, the Ypsi Food Co-op, and ending at The Corner Brewery. Pick up a "passport," have it stamped at all four locations, and then enter to win a \$25 gift certificate! The Co-op will be sampling Strawberry Wine from Sandhill Crane Winery "fragrant with the heady scent of homemade strawberry jam; the adult version of a favorite childhood flavor." Also offered: Strawberry Cheesecake from the Sweets bakers at YFC's River Street Bakery.



## A Peek at Michigan Culinary History

—By Jen Whaley

You probably know that Michigan is famous for fruit like apples and cherries; but did you know we also have a proud celery heritage?

Prior to the 1870's, celery was a little known vegetable in North America. Celery was first grown in the swamp land of Kalamazoo in 1856. Dutch immigrants who could farm the mucky but fertile soil soon flooded the Kalamazoo region to buy up the cheap land and grow celery.

Larry Massie and Peter Schmidt tell the story in [Kalamazoo: the Place Behind the Products](#), "By the 1890s, vendors boarded stopped trains and

offered stalks of celery to puzzled travelers. People who remembered nothing else about Kalamazoo remembered celery."

At the recent Local Food Summit, Massie shared celery trivia, from images of elaborate celery vases designed for displaying the vegetable, to the supposed aphrodisiac properties of celery, to—in tandem with the Kellogg craze in nearby Battle Creek—the development of a celery-flavored breakfast cereal! (Sorry to say, the cereal is no longer in production.)

Michigan's culinary and agricultural history is fascinating!



**Ypsilanti Food Co-op**

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# Celery & Black-Eyed Pea Salad

—adapted from [epicurious.com](http://epicurious.com)

**Ingredients:**

2 cups dried black-eyed peas  
1 teaspoon kosher salt plus more  
2 garlic cloves  
6 sprigs thyme  
1 fresh bay leaf  
1/4 cup olive oil plus more for drizzling  
1/2 cup finely chopped celery  
1/2 cup cutting celery leaves  
1/2 cup finely chopped onion  
1/2 cup finely chopped red pepper  
1 tablespoon unsalted butter  
1 teaspoon coriander seeds  
1/2 cup flat-leaf parsley leaves  
2 tablespoons chopped chives  
2 teaspoons finely grated lemon zest  
Freshly cracked black peppercorns

**Make the Salad:**

Place black-eyed peas in a medium pot; cover with 6 cups water; let soak overnight, then boil in the soaking water until tender but peas still hold their shape, 20-25 minutes. (Can be made ahead or substitute canned beans.) Remove from heat and stir in salt to taste.

Tie thyme and bay leaf with kitchen twine to form a bundle for bouquet garni. Heat 1/4 cup oil in a medium pot over medium heat; add bouquet garni, celery, onion, and red pepper; cook until vegetables are tender, about 15

minutes. Press garlic cloves into sauté mixture just before it is done. Add peas with their cooking liquid; bring to a simmer. Cook until flavors meld and sauce is thickened, 10-15 minutes. Remove from heat; stir in butter. Set aside to cool.



Toast ground coriander in a small dry skillet over medium heat, shaking pan often, 2-3 minutes. Combine with cooled peas, celery, parsley, chives, lemon zest; drizzle with oil and toss. Season to taste with salt & pepper. Garnish with leafy salad greens.

This recipe can be adjusted for cutting celery (a leafy perennial) or fresh young celery stalks. Early sweet peas or other dried Michigan beans can be substituted for the black-eyed peas. (The Co-op carries many varieties!)

